

**IN THE SPECIFICATION:**

Please replace the paragraph beginning on page 4, line 25 with the following rewritten paragraph:

FIG. 2A illustrates a gelatinous ingredient; according to the present invention, and FIG. 2B is a top view ~~FIGS. 2B-C are top and perspective views~~ of a housing with a gelatinous ingredient;

Please replace the paragraph beginning on page 5, line 22 with the following rewritten paragraph:

Referring to Figures 1A-C, one embodiment of the present invention provides a microwave grilling apparatus 100. The apparatus 100 includes a microwaveable housing 110, an ingredient or additive, and a grill surface. The ingredient or additive is removed from the apparatus shown in Figures 1A-C, but is shown in Figures 2A-B ~~2A-C~~). The grill or grill surface is also removed from the apparatus shown in Figures 1A-C, but is shown in Figures 4A-B. Referring to Figure 2B ~~Figures 2B-C~~, the ingredient 200 is placed in a lower section of the housing 110. The ingredient 200 can, for example, add a color, a flavoring, or an aroma to the food item. Referring to Figures 4A-B, the grill 400 is placed above the ingredient 200 and supports the food item 410. Steam 205 ~~202~~ from the heated ingredient 200 is applied to or diffused onto the food item 410. An additive, such as a flavoring, a coloring or an aroma can be applied to the grilled food item 410. Excess steam or moisture from the heated food item 410 and ingredient 200 can be released from the housing 110 via a vent 160 to reduce the moisture content or soginess of the grilled food item 410.

Please replace the paragraph beginning on page 6, line 15 with the following rewritten paragraph:

With the previously described arrangement, the grill 400 separates the ingredient 200 from the food item 410, while the food item 410, the grill 400 and the ingredient 200 are contained within the housing 110. Heating the microwave housing 110 also heats the ingredient 200 and the food item 410. The ingredient 200 partially or completely liquefies and/or melts from a solid, gelatinous, or semi-solid state so that steam 205 ~~202~~ is applied or diffused onto the

food item 410 through apertures in the grill 400, thereby enhancing the flavor, aroma, texture, and appearance of the food item 410.

Please replace the paragraph beginning on page 7, line 25 with the following rewritten paragraph:

The housing 110 can be configured so that the upper housing section 112 ~~444~~ is placed directly onto the lower housing section 111 ~~442~~ with, e.g., a snap and lock configuration. Thus, a connector 120 may not be needed depending on the particular housing configuration. Alternatively, as shown in Figures 1A-C, a connector 120 secures the lower and upper housing sections 111 and 112 together. While either configuration can be used, the embodiment having housing sections 111 and 112 joined by the connector 120 is described and illustrated in this specification.

Please replace the paragraph beginning on page 8, line 18 with the following rewritten paragraph:

Moreover, the lower and upper ~~upper and lower~~ housing sections 111 and 112 shown in Figures 1A-C are generally divided into lower and upper housing “halves” or sections (although the lower housing section 111 is slightly larger than the upper ~~top~~ housing section 112). Again, the invention is not so limited. Rather, the lower and upper ~~upper and lower~~ housings 111 and 112 can be appropriately dimensioned and proportioned based on, for example, the dimensions of the grill 400, the food item 410, and the ingredient 200.

Please replace the paragraph beginning on page 11, line 2 with the following rewritten paragraph:

Further, the steam 205 from the heated ingredient 200 exits ~~exists~~ through the aperture 162 and can provide a grilling impression to a consumer. For example, if the ingredient 200 is a charcoal ingredient, steam 205 released from the heated ingredient 200 can have a “smoke” color so that the food item 410 appears to be cooked on a barbeque grill as the smoke rises through the housing 110 and out through the aperture 162. In this particular embodiment, smoke that is

released through the aperture 162 and inside the microwave oven can be vented from the microwave oven with a fan so that the smoke does not accumulate in the microwave.

Please replace the paragraph beginning on page 12, line 10 with the following rewritten paragraph:

Turning now to Figures 2A-B ~~2A-C~~, in one embodiment, the ingredient 200 is gelatinous ingredient that includes a gelatinous base 210 and one or more additives 220. The ingredient 200 can have various shapes and additives 220 depending on the food item 410 to be prepared. For example, as previously discussed, the ingredient 200 can be a gelatinous sauce or pad that produces steam 205 when heated. The steam 205 is applied or diffused onto the food item 410 to add an additive 220, such as a flavoring, a coloring, an aroma, or a texture to the food item 410. For example, the ingredient 200 can release steam 205 with charcoal, beef, and barbeque flavorings 220 for beef and chicken food items 410. The ingredient 200 can also release steam 205 with a lemon flavoring 220 for fish food items 410. The ingredient 200 can also release steam 205 that adds various colorings 220 to the grilled food item 410, such as a dark coloring, so that the food item 410 can have a color that is consistent with grilling. For example, the ingredient 200 can release steam 205 with dark, black, brown or caramel colorings 220 for the food item 410. The steam 205 can also include an aroma, such as grilling or charcoal aromas.

Please replace the paragraph beginning on page 13, line 5 with the following rewritten paragraph:

In one embodiment, the gelatinous sauce 200 includes a gelatinous base 210 and one or more additives 220. The base 210 and the additives 220 are mixed together to form a mixture. The mixture is heated in the microwave oven and can partially or completely melt into a liquid. The heated mixture releases steam 205 that includes one or more additives 220 ~~225~~. The steam 205 and the additives 220 are applied to the food item 410.

Please replace the paragraph beginning on page 17, line 12 with the following rewritten paragraph:

“Figures 5A-B illustrate a microwaveable food product with the grill 400 placed on the support member 140 and over the food ingredient 200. The product 500 includes the gelatinous food ingredient 200, the grill 400, and the food item 410. The ingredient 200 is placed within the reservoir 150 or the lower housing section 111, and the grill 400 is installed above the ingredient 200. The food item 410 is placed on top of the grill 400. The lower and upper ~~upper and lower~~ housing sections 111 and 112 are sealed to prevent external elements and air from contacting the food item 410 or the gelatinous ingredient 200, thereby protecting against potential contamination or product staling.”